

Of Interest to Every Woman

Edited by Martha Westover



NATURE'S MORALS

With those who say that Nature is not moral
I have no special quarrel.
But just a vast unending sympathy
For that they cannot see
The things that everywhere about us lie
Before the seeming eye
That ARE because
They follow moral laws
By Nature's self imposed and fixed
Their end
The moment they offend.



The Great Trials of History

THE TRIAL OF JOAN OF ARC

The exploits of Joan of Arc are well known to all readers. Asserting that she was favored and instructed by the saints of heaven, she animated her dispirited countrymen, and, with her courage and cowardly King, to resist the English usurpers and their Burgundian allies, until she at last fell into the hands of the latter upon the bridge of Compiègne. On May 24, 1430, news arrived in Paris of the taking of Joan of Arc. Public rejoicing was ordered by the English, the "Te Deum" was sung in the metropolitan churches and bonfires were kindled throughout the city.

The English flocked in crowds to see the girl of eighteen, whose name alone, during the previous year, had made them tremble. On May 24, 1430, news arrived in Paris of the taking of Joan of Arc. Public rejoicing was ordered by the English, the "Te Deum" was sung in the metropolitan churches and bonfires were kindled throughout the city.

The girl was sold by the Burgundians to the English. She resolved to hazard everything to regain her liberty. She threw herself from the tower wherein she was confined, resolved, in case she escaped, to fly and afford succor to the city of Compiègne. She was very much hurt by the fall and for several days refused to partake of food.

Joan was then carried to the Castle of Crotoy. At length, on January 3, 1431, the King of England issued letters-patent, authorizing the process to be issued against her. It was decided to send an embassy to the country where Joan was born to ascertain the character of the girl, but he received only the most favorable testimonies, which, however, were suppressed at the trial.

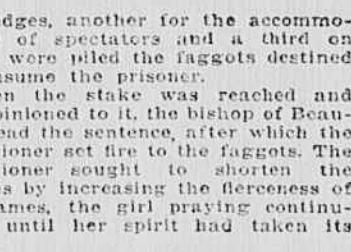
As it was necessary to sacrifice Joan of Arc in order to satisfy the English, various means were resorted to for the purpose of accomplishing the end desired. An attempt was made to compromise with her while in prison, but without result, and finally the opening of the process was fixed for February 21. The deliberative voice was vented in only two judges, Pierre Cauchon, Bishop of Beauvais, a lieutenant of civil law, and Jean le Maire, of the faculty of theology, a bachelor in theology and bearing the title of inquisitor-general of the faith in France.

On the day appointed for the commencement of the trial, the Bishop of Beauvais, accompanied by forty counselors or assessors, repaired by a coach to the castle at Rouen, where Joan was ordered to attend. The bishop opened the sitting by reading the royal letters-patent to be read to the tribunal. The prisoner was sent for. No counsel was allowed her.

The first sitting of the tribunal was very tumultuous, and no order was given in the verbal process of what transpired upon that occasion. The trial, from the very start, was unfair. While Jeanne was giving answers to one, another would interrupt her, until she was compelled to stop. "And brothers, proceed one after another," for was the treatment of the girl out of court less calculated to excite the indignation of very Frenchmen such was the barbarity shown to this persecuted creature, that the performance of her religious duties was denied her.

The Bishop of Beauvais resorted to all sorts of dishonorable means in the trial. Finally, when her patience seemed exhausted, Joan addressed him in this emphatic manner: "You state that you are a judge. I am not aware that you are such, but I charge you to take heed and not judge me wrongfully, as in such cases you will place your soul in great jeopardy. I finally forewarn you, that should I please Almighty God to punish you, I have only fulfilled my duty in thus giving you timely notice."

The twenty heads of accusation originally presented against Joan were first reduced to thirty-one and ultimately to twelve. She was eventually found guilty, and it was directed that she be burned at the stake. When the sentence was read to her, she said: "Alas, then am I to be treated thus horribly and cruelly? I would rather be beheaded seven times over than thus burned."



MENU

Breakfast.
Baked Apples with Cream
Shirred Eggs on Toast
Cereal
Coffee

Luncheon.
Lamb Chops
Macaroni with Cheese
Tomato Salad
Tea

Dinner.
Veal Roast
Baked Sweet and White Potatoes
Creamed Onions
Lettuce Salad
Coffee

Macaroni with Cheese.
The elbow of short length macaroni is prepared readily. Cook in salted water until tender, drain, and cut in small pieces. Arrange a layer in the bottom of the baking dish, cover with bread crumbs, season with milk and white pepper, and add a layer of grated cheese; repeat layer for layer and top with bread crumbs; pour over all a cup of new milk and bake in moderate oven from twenty to thirty minutes.

Use cotton thread in mending kid gloves.
Most salt fish should be soaked overnight.

The typical French dish is always garnished.
Don't expect to have good cake without fresh eggs.

A wooden spoon is best for creaming butter and sugar.
Corned beef should always be used soon after it is corned.

For taking out bloodstains, nothing is better than ammonia.
Never melt shortening for cakes unless the recipe so specifies.

Never slam the oven door when you have a cake in the oven.
There is greater variety in salt and cured fish than in meats.

Never try to bake a delicate cake with other things in the oven.
Barley and celery are an improvement, added to lamb stew.

Animal crackers coated with icing are good for children's parties.
Use the same kind of fat for greasing cake tins as that used in the cake.

When beating whites of eggs, keep them well in the centre of the bowl.

AN AFTERNOON FROCK.
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HANDKERCHIEF NEWS

BY FRANCES MARSHALL.

There is much variety in the handkerchiefs allowed to-day by good taste. There was a time when a woman who dressed in fashion and yet was conservative used only plain white linen handkerchiefs, with narrow hemstitched hems. To-day a woman of taste may choose from a dozen sorts of handkerchiefs.

NET BORDERS.
Perhaps the newest thing in handkerchiefs is the net edge. Sometimes it is applied to a sheer white linen centre as a hem and sometimes in the form of a little frill. This handkerchief gives a suggestion to the woman who makes her own handkerchiefs or who makes them for gifts for others. Linen centres can be finished with a rolled hem, and the net can be whipped over this with white or colored thread. These handkerchiefs would be inexpensive and very dainty. Net ruching about an inch wide or a little wider could be used for the frill. It should first be ripped from the little cotton band that holds it and the fullness should be pulled out. It should then be put on fully very slightly as it is whipped in place.

COLORS HANDKERCHIEFS.
Colored handkerchiefs are increasingly used. Those with blue bands and stripes and embroidery are most useful, as the blue looks well with almost any street suit and with many house frocks as well. The color can be applied in the form of an initial embroidered with colored mercerized cotton. Or a colored hem can be put on white handkerchief-linen centre. In the woven handkerchiefs the colored lines and bands are applied in many ways. Some of the handkerchiefs are checked with color, some are banded with it, in some it forms plaided corners.

BUTTERFLIES.
Butterflies are much used now for handkerchief decoration. They are embroidered in white and colors in the corners of handkerchiefs. Sometimes lace butterflies are inset in the corners.

OTHER NOVELTIES.
From Paris this summer news came that silk handkerchiefs were carried and later these handkerchiefs made their appearance on this side of the water. They are not widely used, however.

Wide hems, sometimes an inch and a half wide, are seen on some of the new handkerchiefs.

Children's handkerchiefs with dancing and playing children outlined on them are sold inexpensively. Children's handkerchiefs packed in small pasteboard trunks or suitcases are sold at a small figure for Christmas gifts.

It seems as if it is easier to-day to buy soft, sheer handkerchiefs that are inexpensive than it used to be. The shops are constantly having sales when they offer really fine linen handkerchiefs at big reductions.

SWEET POTATOES

Sweet potatoes in southern style.—Par-boil some sound sweet potatoes under cover in water until tender. Cut in an inch thick. Butter a baking dish and put in a layer of sliced potatoes, sprinkle with sugar and then put another layer and another sprinkling of sugar, yolks of three eggs, sugar, cover and cook in a moderate oven until they are tender and almost transparent.

Sweet potato pie.—Rub two large boiled sweet potatoes through a sieve; add the yolks of three eggs, sugar, spices, molasses and ginger to taste, and enough milk to make a thin custard; add a little salt. Bake with an under crust until firm. Add a meringue, brown, chill and serve.

Sweet potato waffles.—Cream a tablespoonful each of butter and cream and add a beaten egg; then add a cupful of flour, a teaspoonful of baking powder, a little salt, two cupfuls of milk, some cayenne pepper and mashed sweet potato enough to make a smooth batter. Cook on waffle-irons.

Scalloped sweet potatoes.—Slice cold boiled sweet potatoes and put them in a layer, about an inch thick, in a buttered baking dish. Sprinkle them with granulated sugar and add bits of butter. Continue with butter and sugar and sweet potatoes until the dish is full; add a sprinkling of salt, sugar and dots of butter on top, and then add a little boiling water. Cook for about half an hour, basting often with butter and boiling water. When they are brown they are ready to serve.

Sweet potato pudding.—Grate a raw sweet potato and add it to a quart of hot milk. Let it come to a boil and add two tablespoonfuls of butter. Remove from the fire and beat in four eggs that have been beaten creamy. Season with salt and pepper and then pour into a buttered baking dish. Bake about twenty-five minutes, until nicely browned.

Sweet potato puffs.—Steam five large sweet potatoes until tender, then remove the skins and put the pulp through a fine sieve; add a tablespoonful of sugar, a little salt, some onion juice and two tablespoonfuls of butter. Beat with an eggbeater until light and smooth, and then add the stiffly beaten whites of two eggs. Pour the batter into buttered muffin rings or custard cups and bake, in a moderate oven, for twenty minutes. Serve with roast chicken. This is a custard-like mixture it is well to set the muffin pans or cups into a dish containing water while they are cooking.

Sweet potato croquettes.—Mash boiled sweet potatoes; add melted butter, pepper and salt; form into little cakes; dip in beaten egg and bread crumbs, and fry in deep, hot fat for three minutes.

WORTH KNOWING

To set the color in wools used for embroidery, it is best to soak the wools at least an hour in a quart of boiling water to which a teaspoonful of vinegar and two teaspoonfuls of salt have been added. The wool should not be wrung out, but should be simply shaken out and dried.

When washing windows, use lukewarm water and add a little starch. Then wash your windows. Do not use any soap. The result will be beautiful clear windows. This does away with hard rubbing.

The uses that an ordinary wire corn-popper can be put to are many, where one can have a good deal of live coals, either in a furnace, grate or stove. By placing slices of bread in it, one can have excellent toast in a few minutes. Its use is equally good for broiling a choice bit of meat or for toasting "swingers." The softest white cloth can be used on account of the long handle makes working with it a pleasure as well as a convenience.

A new method of removing ink stains on linen is as follows: Cut a ripe tomato in half and rub the ink stain vigorously with the tomato. The stain will disappear when the linen is washed.

To clean chiffon, allow it to stand in a weak solution of cold, soapy water for a few minutes, after which shake it up and down without rubbing. Rinse well, dry and iron with a moderately hot iron.

Casts of plaster parts which have become soiled can be easily cleaned by melting some whiting in water. Dissolve a little singlass in warm water to prevent it from rubbing off. Stir the liquid well and apply to the plaster with a soft camel-hair brush.

SOME RECIPES

Cranberry Pies.
The best cranberry pies are made in the simplest manner. Just stewed cranberries, sweetened, not too much, and nothing else, excepting the crust. Many, however, do not like the acid so strong as in the uncooked cranberry, unless it is softened by excessive sweetening. Here is a recipe which may please many, and is given especially good for those who do not like so sharp an acid as the cranberry alone. One cup chopped cranberries, one-half cup raisins, one-half cup of sugar, mix in one-half cup of cold water, scant cup of sugar, pinch salt, teaspoon vanilla. Bake with an under crust and lay strips diagonally across the top to show the filling in diamond-shaped openings. Many make cranberry pies too dry, and almost like an evaporated jelly. They should be fairly juicy, but not so excessively moist as to run badly.

Buckwheat Cakes.
One cup of buckwheat flour, one-half cup of wheat flour, one-half cup of cornmeal, two teaspoonfuls of salt, one cup of scalded milk, one cup and a half of lukewarm water, one-half cake of yeast, one tablespoonful of brown sugar. Dissolve the sugar and yeast in the water; then add the salt and the milk, which should also be lukewarm. Mix the flours together and stir into the mixture. Put into a smooth. Cover and let rise overnight.

Ideal Lemon Pie.
Bake crust separately. Filling: Juice of one lemon, a little of the grated rind, small cup of sugar, yolks of two eggs, beat well; add one large cup of water into which has been stirred a tablespoon of cornstarch. Put into a saucepan or double boiler, and cook until a nice, clear, straw-colored jelly is formed; then put into baked crust and cover with two beaten whites of the eggs to which has been added one-half teaspoon of sugar. Set in oven to brown.

Six Months Cake.
Work one-half cupful of shortening (using butter and lard in equal proportions until creamy), then add gradually:

FOR THE BAL MASQUE.
A small watch set with rhinestones is a feature of some of the new bags.

As a matter of fire protection, asbestos is invaluable. Tacked to the ceiling above the furnace, it guards the pipes from overheating or igniting should the furnace become defective. Where coal heating stoves and ranges are used and must be set near a wall, it is best to have an asbestos-covered board set behind them. When a stovepipe passes through a ceiling to warm a bedroom above (a common thing in old-fashioned houses) a sheeting of asbestos should encircle it wherever it would touch combustible surfaces.

If you have a hot-air furnace the plumber will probably paste one thin layer of asbestos around the pipes to conserve their heat. A thick layer of two separate layers will prevent heat wasting even more efficiently.

One thrifty householder, who is chary of all unnecessary expense, pasted asbestos thickly all over the outside of his furnace proper. He had never seen this done before, yet tried the experiment, and reports enthusiastically that the saving in his coal bills of one year made it worth while. Formerly he had been wasting heat upon the cellar air. A man who followed his example had the asbestos bound to the furnace cylinder with wire hoops instead of paste.

For the Tank.
Another valuable place to paste asbestos is over the hot water tank. Water can thus be kept at a higher temperature. It is most serviceable in seasons of the year when the furnace is not needed to warm the house. A hot fire of kindling wood in the furnace in the morning will heat a tank full of water. For the entire day the water will keep warm, as the thick asbestos coating will serve to keep the heat already generated. When one has a gas heater for water in the summer the water, once warmed, can be kept at a good temperature without further lighting of the burners during the day.

Fashions and Fads.
One of the most satisfactory possessions a woman can have in her wardrobe is the one-piece frock, of thin blue serge with a loose surplice blouse and a long turnover white muslin.

There is a pretty blouse called the riding blouse. It is of heavy white china-silk, has a deep shoulder yoke, a gathered bodice, the front and a line of large pearl buttons. The sleeves are long, with narrow turnover cuff. Under the turnover collar is a man-high cravat run through with a scarf-pin. This is strictly a house blouse, and for morning wear on the street. Tulle blouses are much worn.

The panner is being revived. Yellow in any shade is fashionable. New sport coats have broad, soft collars.

Usually, while beating constantly, one cupful of sugar, two eggs (well beaten) and one-half cupful of molasses. Mix and sift two and one-half cupfuls of bread flour, one teaspoonful of cream of tartar, one-half teaspoonful of soda, one teaspoonful of cinnamon, one-fourth teaspoonful of clove and one-fourth teaspoonful of mace. Add alternately with one-half cupful milk to first mixture and beat vigorously; then add one cupful of raisins, seeded and cut in small pieces, and dredge with two tablespoonfuls of pastry flour. Turn into two bread pans and bake in a moderate oven forty-five minutes.

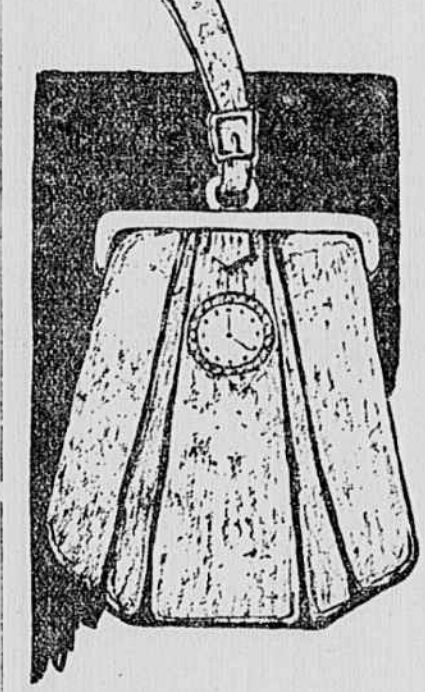
USES OF ASBESTOS IN DOMESTIC ECONOMY

The use of asbestos in retaining heat when it is needed, and preventing the dissipation and distribution of heat where not needed, is of great economic benefit. Because asbestos will not burn, it can be used with advantage as a means of protection against fire. Its great value should be more generally known. For roofing purposes, as a noncombustible in preventing the spread of fires, its usefulness is well attested.

The housekeeper, says a writer in the New York Tribune, can lay a sheet of asbestos over her gas burner and then safely place a kettle of jam upon it. The heat will be so modified as to lessen the opportunity for the scorching of the food. If the bread in the oven is in danger of burning black upon the bottom, the cook can slip a sheet of asbestos beneath the pan. If the heat is too intense above the loaf, the protector is laid over it. The modern fireless cooker, designed to hold heat within a box, may be lined with sheet asbestos to resist the escape of the heat from the inclosed bucket of hot food.

For the Ironing Board.
Baking day does not monopolize the asbestos for Tuesday sees an asbestos iron rest to protect the cover of the ironing board from scorching. An ingenious housekeeper covered a large pan with asbestos, attached a handle to what had been the bottom and inverted it over the iron being heated upon the gas stove. The result was that less gas was required, for all of its heat was conserved for the ironing and not wasted in heating the kitchen. The style of flat irons with removable handles, depends for its special efficiency upon asbestos linings for the detachable outer shell.

The housekeeper may place round asbestos mats upon the dining table under the hot serving dishes to protect the polished table top beneath from being marred by heat. Better still, she can buy or make a large sheet of asbestos to lay beneath the tablecloth. These can be purchased made to order to fit the table exactly. Their cost is several dollars, varying with the size and with the quality of the binding and covering. Sheet asbestos can be had cheaply at the hardware stores, and a clever and economical



housekeeper can contrive a nonconducting silence cloth for herself.

Guard for Walls.
As a matter of fire protection, asbestos is invaluable. Tacked to the ceiling above the furnace, it guards the pipes from overheating or igniting should the furnace become defective. Where coal heating stoves and ranges are used and must be set near a wall, it is best to have an asbestos-covered board set behind them. When a stovepipe passes through a ceiling to warm a bedroom above (a common thing in old-fashioned houses) a sheeting of asbestos should encircle it wherever it would touch combustible surfaces.

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THE

HOLLOW OF HER HAND

By GEORGE BARR M'CUTCHEON.

SYNOPSIS OF PRECEDING CHAPTERS.

Challis Wrاندall is found dead in a room. His widow, accidentally meeting the girl, Hetty Castleton, who had accompanied him to the night house, tells her of a home. The two women return from a trip, and Leslie Wrاندall, the dead man's brother, falls desperately in love with her and proposes to her, but is rejected with horror. Smith, a detective, suspects Mrs. Wrاندall of having committed the murder, but once to drop the trail of a price. Mr. Wrاندall, the sister, discards the sleuth by a clever fancy, but Mrs. Wrاندall agrees to pay the man his price because she tried to "give her a chance." Brandt, a friend of Leslie's, also falls in love with the girl, who returns his love but refuses to marry him, telling him that some day he will understand why. She confesses that she has known for a long time—that she once posed as Hetty Glynn, an actress, or another artist. She convinces Mrs. Wrاندall that she went to the inn with Wrاندall in innocence. Leslie again urges his suit and Mrs. Wrاندall insists that the girl accept him. Upon her refusal, the two women wrangle, the girl going to England, whether or not Mrs. Wrاندall is to marry her. He tells her that only Mrs. Wrاندall has the right to tell him her secret, and he departs for his home. Brandt, who is in the story, tells her that it is rumored that Booth has been married by her. Booth, a friend of Leslie's, also falls in love with the girl, who returns his love but refuses to marry him, telling him that some day he will understand why. She confesses that she has known for a long time—that she once posed as Hetty Glynn, an actress, or another artist. She convinces Mrs. Wrاندall that she went to the inn with Wrاندall in innocence. Leslie again urges his suit and Mrs. Wrاندall insists that the girl accept him. Upon her refusal, the two women wrangle, the girl going to England, whether or not Mrs. Wrاندall is to marry her. 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